

FOOD CONTAINING EUGLENA

Patent Number: JP60196157
Publication date: 1985-10-04
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Requested Patent: JP60196157
Application Number: JP19840052029 19840316
Priority Number(s):
IPC Classification: A23L1/03; A23L1/42
EC Classification:
Equivalents: JP1750638C, JP4038381B

Abstract

PURPOSE: To provide the titled food having excellent digestibility and improved palatability, and containing Euglena cell prepared by treating cultured Euglena with an aqueous organic solvent to remove the sticky excrete.

CONSTITUTION: The cells of Euglena are produced by (1) culturing Euglena such as Euglena gracilis in a medium containing an inorganic or organic carbon source (e.g. glucose), a nitrogen source [e.g. (NH4)2SO4, inorganic salts (e.g. MgSO4) and minor elements (e.g. vitamins), (2) centrifuging or filtering the cultured Euglena to separate the cultured cells, (3) washing the separated cells, (4) dispersing or suspending in 2-500 times volume of an aqueous organic solvent (e.g. ethanol) having a concentration of 1-65vol%, (5) washing at 10-35 deg.C for 1-60min under stirring, (6) filtering and again washing the cells, and (7) drying and pulverizing the product. The obtained Euglena cells are added to a food as a food raw material, food additive nutrient assisting agent, etc.

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